



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Brown Deer WI 5422 Inc.
IHOP5422
8101 W Brown Deer Rd
Milwaukee, WI

3/24/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	1. Tubs used for storing clean utensils have food debris in them, recontaminating utensils. Store in a clean manner or get tubs with lids. 2. Dirty ladels hanging dirty with clean utensils. 3. The mixer was soiled on the underside. Maintain clean. 4. Discard any utensil that is melted or uncleanable. All food must be protected from cross-contamination. Dishes all rewashed and stored in a new location away from roach infestation at the dishwasher. COS	4/7/2014
3-304.11	The dishwasher was not sanitizing any of the dishes. Chlorine test strip read 0, chemical bucket changed out. 10-50ppm read then. Line primed and then machine ran correctly. Food equipment must be clean and sanitized before used with food. COS	4/7/2014
Improper Hold		
3-501.16	Ready to eat ham and sausage at the grill upright cooler 46-48F. Food moved. COS Tomatoes at the wait station and cut fruit 47-48F. Move food to a cooler location. COS Potentially hazardous food must be held cold at 41 degrees or below. Have both coolers serviced as needed. Discontinue using ice as a refrigerant for raw shell eggs and pooled eggs at the cookline. You can have small amounts out during busy hours, but then it all has to go back in the cooler. Temperatures ok at inspection for these items.	4/7/2014

CDC Risk Violation(s): 3



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Code Number	Practice Violation Description	Correct By
4-601.11	Clean the following: 1. All floor drains including ones that are screwed down. Lift and clean. 2. Clean the floors, walls, corners, and all pipe work for the dishwashing area. 3. Mop up all pooling water in the closets and low lying areas. Discontinue the practice of dumping buckets of water onto the floor and then mopping it up. The water is pushing food debris into cracks and crevices in hard to reach places. Add hard to reach areas onto your cleaning schedule.	4/7/2014
6-501.111	German roaches in the dishwashing area and womens bathroom. Provide effective pest control methods to eliminate pests. See Intent to Suspend.	4/7/2014
6-501.114	Repair the leak at the dishwasher waste sink. *****Repair all missing grout, sealant and floor damage at the dishwasher area. Wait until the pest control is complete with treating that area first. You don't want the wall repaired with the roachs trapped inside. Check with inspector before completing this repair.	4/7/2014

Good Practice Violation(s): 3

Total Violations: 6

Notes:

FDL ok
CFM no. Open existing order, due 5/3/14

On 3/24/2014, I served these orders upon Brown Deer WI 5422 Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature